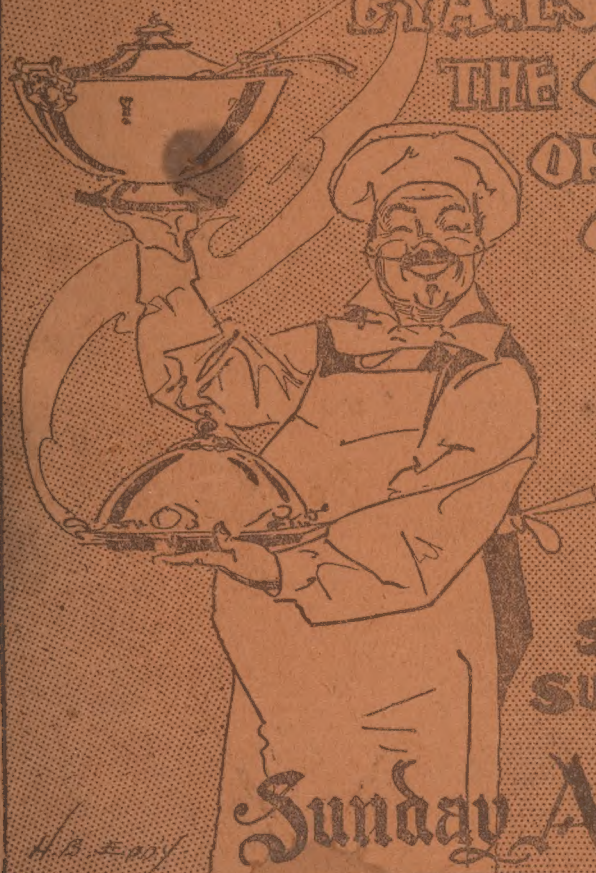


THE THANKSGIVING COOK BOOK

BY A. ESCOFFIER
THE GREATEST
OF FRENCH
CHIEFS



SPECIAL
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Sunday American

H.B.ERRY

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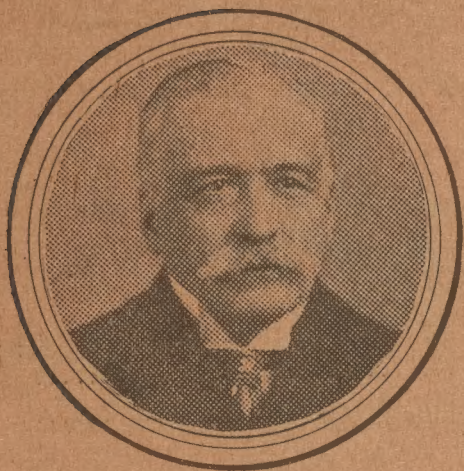
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The Thanksgiving Cook Book

A COLLECTION OF CHOICE RECIPES BY
MONSIEUR A. ESCOFFIER, OF THE
RITZ-CARLTON HOTELS, THE
GREATEST FRENCH CHEF

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INTRODUCTION



A. ESCOFFIER, THE GREATEST FRENCH
CHEF, WHO GIVES IN THIS BOOK
SOME OF HIS FAVORITE RECIPES.

THE privilege of testing in their kitchens and on their own tables some of the favorite recipes of the great Monsieur Escoffier, of the Ritz-Carlton Hotels, is one which will prove a lasting joy and benefit to the housewives of Greater New York.

Wherever epicures gather to discuss toothsome viands the name of Escoffier is known and respected as that of the greatest of French chefs. As some one has said, he is more than a chef—he is a genius who has raised cooking to the dignity of an art.

From the fruits of his long experience in tempting

appetites in all parts of the world, Monsieur Escoffier has selected and presents to you in this little book a choice variety of recipes which he considers particularly well suited to American needs. They are published now in book form for the first time in this country.

The dishes for which recipes are given in this book are the same which have won the highest praise from the leading gourmets of Europe and America. Included among them are the appetizing delicacies prepared by Monsieur Escoffier himself for the dinner which the Kaiser pronounced "the best I ever ate."

This book of Monsieur Escoffier's comprises a very complete elementary course in the fine art of French cooking. Besides the recipes, it contains a fund of useful facts for every lover of delicious things to eat.

Of particular value to any one who has ever puzzled over a strange French word is the chapter devoted to an explanation of terms commonly used in a French cuisine.

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Appetizing Ways of Preparing Rabbit



THE meat of the rabbit, whether of the wild or farmyard variety, may furnish many nourishing and attractive dishes for the modest household. It is especially suited to families where economy is important, because it is a low-priced meat. Whatever prejudice exists against this meat must be attributed to lack of knowledge of how to cook it.

Wild rabbits are abundant in most parts of the country, and the farmyard rabbit is very easily bred. The farmyard rabbit is a very useful animal to the man who tries to raise a little produce as a help to his income from some other occupation. I must warn my readers against allowing farmyard rabbits to feed on cabbage leaves, of which the animal is quite fond, as this gives the meat an unpleasant flavor. The wild rabbit feeds by preference on aromatic herbs, and where they are abundant the flesh consequently has an excellent flavor.

The best way of cooking rabbit is undoubtedly to saute it. I therefore recommend everyone who values the art of keeping house economically to master this method. Sauteing gives rabbit meat its greatest palatability, lending it piquancy where it is insipid and even improving the flavor when it is actually unpleasant.

Rabbit Saute With Mushrooms.

SKIN a young rabbit, clean out entrails carefully and cut it in pieces. Put the liver aside, heat oil, butter and lard in a frying pan or a shallow saucepan; add the rabbit and put on a hot fire. Season with salt and pepper, add an onion chopped fine, a piece of garlic the size of a small pea, a dozen peeled mushrooms, three tomatoes peeled and chopped, with seeds removed, a good sized pinch of chopped parsley, a glass of white wine. Cover saucepan and finish cooking at a moderate fire. If the rabbit is young fifteen to twenty minutes will be sufficient cooking.

Rabbit Saute With Tomatoes.

AFTER cutting up the rabbit as in the first recipe, warm in a frying pan some olive oil, butter or lard. Add the pieces of rabbit. As soon as they are nearly cooked through and are beginning to brown, season them with salt, pepper or a bit of garlic and two or three chopped shallots. Add several fresh sliced mushrooms, a glass of white wine, two or three tomatoes skinned, seeded and chopped up, and a good sized pinch of chopped parsley and tarragon. Cover the saucepan or frying pan and let cook for fifteen or twenty minutes.

Rabbit Soup With Curry.

TAKE a young rabbit, slice up three large onions, put them in a saucepan in which you have heated two or three ounces of butter. Let the onions cook at slow fire for fifteen minutes, add rabbit cut in pieces. Allow it to cook for five or six minutes more. Add two large soup-spoonfuls of curry powder, two quarts boiling water, half ounce of salt, a fagot of parsley, a bay leaf and a mite of garlic. Allow to boil for thirty to thirty-five minutes. Take out the pieces of rabbit, put them in the soup tureen and pour the cooking liquor over them, after having passed it with pressure through a strainer with large holes. Add a few tablespoonfuls of rice cooked in salted water.

Pilaff of Rabbit.

HAVING cut the rabbit in pieces, put it in a saucepan in which you have heated two or three ounces of butter or lard. When the meat is slightly browned, season with salt and pepper and add a medium sized onion chopped up. Allow it to cook ten minutes, then add five or six tablespoonfuls of good rice soup. (Rice used in soups is parboiled in water for ten minutes and after water is drained off clear consomme is added.) Moisten with about $1\frac{1}{2}$ pints boiling water and reduce by boiling. Cover pan and finish cooking in oven, or on a slow fire twenty minutes.

Rabbit en Blanquette.

AFTER having cut up the rabbit, heat in saucepan about two ounces of butter and add the pieces of rabbit. Cover saucepan to allow the meat to harden slightly without taking color. A few minutes are sufficient for this preparation. Then add salt and pepper, a large onion chopped up, a bundle made up of parsley, a bay leaf, a piece of garlic peeled, the whole well tied together.

Sprinkle the pieces of rabbit with two tablespoonfuls of flour. Stir with a wooden spoon so that the flour may not stick to the bottom of the saucepan and to keep it thin. Moisten with about a quart of hot water. As soon as the liquid is boiling put the saucepan on a slow fire and let it cook about twenty to thirty minutes. Before serving thicken the sauce with two or three yolks of eggs, mixed with a little milk or cream. The sauce should not be boiling at this point. To make this dish go farther you may serve with it noodles or macaroni cooked with butter. To this may be added grated cheese or simply boiled potatoes.

Rabbit a la Creme.

HAVING cut the rabbit in pieces, put them in a saucepan in which you have heated two or three ounces of butter. As soon as the meat is slightly cooked season with salt and pepper. Add a medium sized onion chopped fine, and allow to cook gently twenty or twenty-five minutes. By this time the cooking should be complete if the rabbit is tender and the onion should be a light brown. Then add a half pint of fresh cream and allow this to boil for five or six minutes. Finish the sauce with a piece of a good lemon. Season further if that is desired, and serve immediately. You may add to this dish raw mushrooms sliced up, which you have sauted a few minutes in butter.

Rabbit a la Boulangere.

PREPARE the rabbit as in roasting. Then place it in a long earthenware or tin dish which will go in the oven. Surround the rabbit with potatoes and sliced onions. Season with salt and pepper, put a little bay leaf among the potatoes and moisten the whole with butter or lard and cook in the oven for thirty or thirty-five minutes.

Gibelotte of Rabbit a la Menagere.

PROCEED in the same way as in rabbit gibelotte, but add, after fifteen minutes' cooking, potatoes cut in quarters. You may add red wine instead of white wine in this recipe.

Roast Rabbit.

AFTER having skinned and cleaned the rabbit, tie it up in strips of cooking bacon and roast it in the oven or spit. Moisten during the cooking with lard or butter.

Rabbit Saute Chasseur.

THIS is perhaps the most popular of all ways of cooking rabbit in France. Prepare the same as in the first recipe, but omit mushrooms. To make this dish available for a larger number and therefore economical, serve with it potatoes boiled, baked or cooked in their jackets.

Rabbit en Gibelotte.

WHEN the rabbit has been cut up moisten it with two tablespoonfuls of French vinegar and season it with salt and pepper. Cut in little squares four ounces of lean bacon, put it in a saucepan with two ounces of lard or butter and a dozen small onions peeled. As soon as the onions begin to color add two tablespoonfuls of flour. Stir with a wooden spoon and cook the flour with the butter for two minutes.

Now add the pieces of rabbit, which must be well mixed with the flour and moistened with equal parts of white wine and hot water until the rabbit is covered with the liquid. Add a fagot composed of parsley, thyme, a bay leaf, a mite of garlic, the whole well tied together. Cover the saucepan and cook thirty to thirty-five minutes at a slow fire. You may add a few raw mushrooms after twenty minutes' cooking.

Curry of Rabbit.

CUT up the rabbit as in preceding recipes and put the pieces on a saucepan in which you have heated two ounces of butter or lard. As soon as the meat is lightly cooked season with salt and pepper. Add two medium sized onions chopped up, allow the whole to cook about fifteen minutes at a slow fire, add two soup-spoonfuls of good curry powder. Moisten with boiling water in quantity sufficient to cover the pieces of rabbit. Cover the saucepan and finish cooking at a slow fire for twenty or twenty-five minutes.

You may serve with this a plate of rice cooked a la creole.

Broiled Rabbit.

FOR this dish you throw aside when cleaning the rabbit the neck, the breast and the shoulders. Break the bones in the fat part of the legs and cross the legs. Salt slightly and moisten with melted butter and then broil. The time of cooking should be about twenty minutes. After about fifteen minutes' cooking sprinkle with roast bread crumbs and moisten again with butter. In serving surround the rabbit with broiled bacon. At the same time serve some kind of sauce piquante.

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SUNDAY AMERICAN



How to Make Good Ragouts

IN France we regard a ragout, or stew, as a very valuable, estimable and respectable dish in domestic cookery. Among English-speaking people I find that a stew is somewhat contemptuously regarded. This point of view, I feel sure, must have arisen from the fact that the stew has been too often imperfectly prepared.

Perhaps you will like your stew better if you call it a "ragout" (pronounced "rah-goo"). Certainly the change is justifiable, since a certain carelessness appears to be denoted by the word "stew" which is by no means implied in the French term "ragout."

A good mutton ragout is one of the most harmonious, wholesome and economical combinations of meat and vegetables which our cuisine has any knowledge of. I give here directions for preparing the principal mutton ragouts.

Mutton Stew with Rice.

AFTER the mutton has been cut in pieces and cooked, add four good tablespoonfuls of chopped onion, season with salt and pepper, let it cook at a slow fire ten to twelve minutes.

Then add a dozen small carrots, a bunch of parsley, thyme,

bay leaves and a mite of garlic. Moisten with a quart of water, cover the saucepan and cook gently for an hour.

Add ten ounces of rice, washed. At this moment pour boiling water on the rice and the mutton until the rice is two or three inches under water. Cover the saucepan and let it cook twenty-five to thirty minutes.

The amount of rice necessary may be estimated by taking three quarts of water as basis for two pounds of rice. For smaller quantities you may allow a quart of water for about eleven ounces of rice.

To the mutton stew with rice you may add some peeled tomatoes chopped up, with seeds removed. You may also add eggplant chopped in slices and some small mild green or red peppers, after you have cooked the onions five to six minutes with the mutton. Finally you may flavor it with saffron or curry.

Mutton Cutlets a la Bourgeoise.

THE following quantities are calculated for six persons. Choose eight heavy cutlets or chops. Put them in a frying pan, after having heated in a tablespoonful of lard. Cook them brown on both sides, season them with salt and pepper and sprinkle them with a tablespoonful of flour. Stir continually so as to brown them slightly.

Then moisten with two tablespoonfuls of bouillon, or, if that is inconvenient, with water and then with a glass of white wine. Add a tablespoonful of tomato puree, a dozen new small onions and the same number of potatoes. Cook it at a slow fire, then arrange the potatoes and onions on the middle of the dish with the cutlets around them and pour the sauce over the whole.

Mutton Stew with White Beans.

THE beans must be cooked separately and in advance. Cut the mutton in pieces and cook till brown, as in the preceding method. Then add several large onions divided in four, two carrots cut in pieces and two soup-^{spoon}fuls of flour. Let this cook several minutes and moisten with a quart of water.

Add salt and pepper as desired, two or three good tablespoonfuls of tomato puree, a bunch of parsley, thyme, a bay leaf and a mite of garlic. Cover the saucepan and let it cook gently for about an hour. Change the pieces of mutton to another saucepan, skim the sauce in the first saucepan, strain it over the mutton through a fine strainer. Add the white beans, already cooked, and let it simmer twenty-five or thirty minutes. Skim the ragout again before serving.

In hot countries mutton often holds the taste of the wool. In such cases it is useful to boil it in salted water before cooking.

Mutton Hash a l'Americaine.

CUT the meat into small cubes. Also cut into pieces of the same shape the same weight of potatoes as of meat. Season the potatoes and toss them in butter. This done, put half their quantity into a saucepan with the meat and cover the whole with a few tablespoonfuls of tomato sauce and some reduced meat gravy; heat without allowing to boil. Distribute the remainder of the potatoes, which should be crisply fried, over the hash, and sprinkle with a pinch of freshly chopped parsley. In hash the meat must never be allowed to boil or it will become hard.

Ordinary Ragout of Mutton.

HAVING cut the mutton in pieces cook it in a saucepan at a sharp fire with clarified fat or lard. Season with salt and pepper.

When the pieces of mutton are well browned drain out nearly all the fat. Add two large soup-spoonfuls of flour. Cook for several minutes and moisten with a full quart of water. Add two skinned tomatoes or two spoonfuls of tomato puree, a bunch of parsley, thyme, a bay leaf and a tiny piece of garlic.

Cover the saucepan, cook gently forty or fifty minutes. Then change the pieces of mutton to another saucepan. Add to them fifteen small onions browned in butter and twenty small potatoes the size of a pigeon's egg. Then skim the sauce from the first saucepan. Strain it over the meat and other ingredients. Cover the saucepan and finish cooking. Before serving skim the grease off the stew again.

Plain Irish Stew.

CUT up two pounds of mutton, place the pieces in a saucepan of convenient size. The best meat for this purpose is from the breast, the neck or the shoulder. Cut it in pieces of three to four ounces.

Add a large glass of water, then put the saucepan on the fire, cover it and let the water evaporate completely. Add another glass of water, allow it to evaporate and then salt and pepper to taste. Next add four large onions divided into quarters, a bunch of parsley, thyme and bay.

Moisten with just sufficient water to cover the meat completely. Cover the saucepan and let it boil for twenty-five to thirty minutes. Then add to the mutton two pounds of potatoes skinned and divided in four. Cover them with hot water. Season them again if you like it highly seasoned. Cover the saucepan and finish cooking. Remove the bunch of herbs before serving.

This dish is also excellent if sliced carrots and turnips are added. In this case you must also slice up the potatoes. Be careful to put the carrots and turnips to cook fifteen minutes before the potatoes. Potatoes cooked to pieces spoil the stew.

In this method no flour thickening should be used.



Recipes for Pot au Feu, Macaroni and Spaghetti

IT is the greatest merit of the French cuisine that it enables the housekeeper to make the most wholesome and delightful dishes with the least expenditure of money.

In the first place, I deal with the "pot au feu," "the pot on the fire," a soup which is perhaps the most typical and valuable of all French family dishes. When well cooked it is equally delicious and nourishing. After that I take up some simple macaroni preparations. My friend, Madame Tetrizzini, the famous singer, has expressed her pleasure over many dishes of macaroni, prepared according to the accompanying recipes.

Family "Pot au Feu."

TO make family "pot au feu" you must take beef of good quality and in sufficient quantity. The favorite parts with us are the ribs, the rump and the breast. If the meat is quite fresh all these parts furnish an excellent soup, and the beef is excellent to eat afterward.

To make soup for six or seven persons, take four pounds of beef, including bone. The piece of beef should be oblong in shape and tied up. Place it in an earthenware saucepan (marmite) or one of enamelled metal. In using an earthenware marmite remember that it

must be well boiled first, as new earthenware gives an unpleasant taste to soup. Add a quart of cold water to every pound of meat and a sixth of an ounce of coarse salt for every quart of water. Put the saucepan on the fire. Skim at the first boiling, then add half a glass of fresh water and skim again.

As soon as the bubbling grows very strong put the saucepan at the side of the fire. Cover it threequarters of the way with the lid and cook gently for three or four hours. After the first hour of boiling add the following vegetables, which must be very carefully cleaned:

Two carrots, two turnips, a piece of celery, two medium sized leeks, several sprigs of chervil, a bay leaf, a mite of garlic, a quarter of a white cabbage, an onion colored brown, in the oven if convenient and two cloves. The cabbage is optional. When the meat is cooked remove the saucepan from the fire.

At the time of serving remove the meat and keep it hot, then remove the vegetables gently so as not to stir up the soup. Select a part of the vegetables and put them in the soup tureen with thin slices of bread, lightly toasted, and a pinch of freshly ground pepper. Arrange the rest of the vegetables around the beef, skim the soup, pass it through a fine strainer and pour it into the soup tureen.

Estouffade of Beef, Neapolitan.

ESTOUFFADE is an appetizing puree of beef which may be used in combination with various vegetables. Here it is used in combination with macaroni.

The following quantities are calculated for eight to ten persons: Take a pound of lean beef, cut in small square pieces; two pounds and a quarter of very ripe tomatoes, seeded and chopped up; two large onions chopped up, a bunch composed of a bay leaf, a few sprigs of thyme, a mite of garlic, the whole well tied together; half a bottle of good white or red wine, with salt and pepper ground in a mill.

Put the lean beef in a saucepan in which you have previously heated about three and a half ounces of butter, or four tablespoonsfuls of good olive oil; add the salt and pepper, cover the saucepan and let it stew. Cook it ten to twelve minutes on a fire not too hot, then add the white or red wine, cover until the wine has almost completely boiled down. Cover the saucepan again and let it cook gently until the beef has been reduced to a puree. It requires at least five or six hours' cooking.

Macaroni a la Napolitaine (Neapolitan Macaroni).

TWENTY to twenty-five minutes before serving cook in boiling water salted to taste some Neapolitan macaroni—that is, large macaroni. The time of cooking may vary between twelve and fifteen minutes, according to the quality of the macaroni. It must not be overcooked and must be kept rather firm.

As soon as it is cooked drain it in a strainer with large holes so as to run off the water completely. Put the macaroni in the sauce-pan, add a little butter, sprinkle the bottom of a flat dish with Parmesan cheese, cover this Parmesan cheese with a layer of the estouffade of beef already prepared, arrange on top of this a layer of macaroni, on this another layer of Parmesan cheese, and finally a layer of estouffade until the dish is filled up. Serve at once.

Neapolitan Sauce Rapide.

REMOVE the little tendons from the ends of a filet of beef, cut the meat in small squares, saute them at a hot fire in the frying pan with very hot butter and season with salt and pepper. Add some hot tomato sauce a la menagerie in advance and several spoonfuls of meat glazing, then keep hot without boiling.

To prepare tomato sauce a la menagerie choose a dozen very ripe tomatoes, remove the skin, divide them in two parts, extract the pips, then chop them in large pieces, put them in the frying pan in which you have previously heated five or six tablespoonfuls of pure olive oil. Salt and pepper them in moderation, add a spoonful of chopped parsley and a mite of garlic; then cover the frying pan and let it cook thirty to forty minutes at a very slow fire so that the water in the tomatoes boils down very slowly.

Although this sauce is very simple in preparation and therefore called “a la menagere” (the housekeeper), I consider it the best of sauce served hot. It may be served not only with macaroni, but with eggs, fish, butcher’s meat, chicken, rabbit and certain vegetables, such as string beans cooked in the frying pan.

Serve this with macaroni as in the preceding recipe. I find that an allowance of three and a half ounces of macaroni to each diner is usually sufficient. Of course, much depends on the composition of the menu or the occupation of the diners. The moderate quantity would not be sufficient for a Neapolitan workman.

Sauce Rapide.

YOU may also prepare an excellent “Sauce Rapide” by making a mixture composed of three parts of good concentrated tomato

puree and one part of good meat glazing. Boil this mixture for several minutes. Serve with macaroni as in preceding recipes.

The concentrated tomato puree may be purchased at many stores. It is a favorite preparation in Italy.

Fisherman's Macaroni.

THE following method of preparing macaroni has for generations been a favorite with Neapolitan fishermen: Cook the macaroni according to the directions in the preceding recipes. At the same time cook the necessary quantity of tomatoes, skinned, seeded and chopped up in a frying pan in which you have heated some olive oil and two or three whole cloves of garlic. Season with salt, pepper, parsley and chopped basil (bay leaf may be used instead of this herb). Let it cook twelve to fifteen minutes; then add some filets of anchovies cut in pieces.

Arrange the macaroni in a dish, powder it heavily with grated Parmesan and pour the sauce over the macaroni.

Eggs and Spaghetti.

TAKE spaghetti and cook it with a cupful of grated cheese. When the spaghetti and cheese are cooked add slices of hard-boiled eggs. Serve in a bowl garnished with pieces of soft toast.

Among many other excellent dishes made with this paste are fried chicken with spaghetti and tomato jelly and macaroni au gratin in an Edam cheese case.

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Some New Ways of Preparing Tomatoes



I BELIEVE that I can do a service to the American people by pointing the way to a more varied and attractive use of vegetables. Americans have an abundance of good, cheap vegetables at their command, and they do not make a sufficient use of them or prepare them in as many attractive ways as would be possible. Of all these vegetables none is susceptible of more varied and appetizing treatment than the tomato.

It would be easy to write a volume on the various ways of preparing tomatoes. With a little knowledge it is possible to prepare a great number of very delicate dishes from the tomato. Its moderate price makes it accessible to all purses. From time to time I shall return to this subject, which I am sure will be of special interest to American reader. Here I give several excellent ways of cooking tomatoes.

It may not even be necessary to buy them, for any man with a bit of garden can grow excellent tomatoes in the United States. I wish that my American readers could see the use that the poorest French countrymen make of their vegetable gardens. The peasants of Provence and Southern France, where I was born, are particularly skilful in the use of tomatoes.

Tomatoes Sautees a la Provencale.

CUT the tomatoes in half, skin, press and remove the seeds. Then season with salt and pepper. Put them cut side undermost in a frying pan containing very hot oil.

Turn them over when they are half cooked, sprinkle them with a little chopped parsley, together with a mite of garlic and some

bread crumbs. Put them in a moderate oven in order to finish their cooking and dish the tomatoes the moment they are drawn from the oven. It should be most important that this dish should be cooked slowly in order to obtain the best results.

A little anchovy sauce may be added to the ingredients to give additional flavor. This dish is particularly good when eaten with a thickly crusted bread. The tomatoes may be stuffed with the materials mentioned. In this case the dish is nearly identical with "stuffed tomatoes a la bourgeoise," which I give below.

Tomatoes Farcies, Mode Bourgeoise.

PICK a dozen medium sized tomatoes, cut off the stalk side, remove pits and salt lightly. Then place them on the cut side in a frying pan (poêle) containing boiling olive oil. Turn them when they are half cooked, let them cook two or three minutes more.

Then arrange them in a roasting dish (plat a gratin) and garnish with the following mixture: Cook to a light brown in olive oil two teaspoonfuls of chopped onion, add five to six peeled tomatoes, pressed and chopped, a teaspoonful of chopped parsley, a very little piece of garlic. Cook in a covered casserole (deep saucepan, 12 to 15 minutes. Finish with five or six teaspoonfuls of bread crumbs soaked in bouillon, or simply in water, but well squeezed out; two coffee spoons of anchovy sauce and complete if possible with beef gravy braised and rather fat.

When the tomatoes are stuffed, prepare them with bread crumbs mixed with grated cheese. Sprinkle them with oil, roast (gratiner) them gently in the oven. This dish is good hot or cold.

Quartered Tomatoes.

USE medium sized tomatoes, somewhat firm and with very smooth skins. Peel them and empty them and then fill them either with a fish puree cleared with jelly or with a macedoine of vegetables thickened by means of a mayonnaise with jelly. Place on ice for half an hour and cut the tomatoes into regular quarters. The tomatoes may also be cut into four previous to stuffing them, whereupon they may, with the help of a piping bag fitted with a grooved pipe, be filled with one of the compound butters.

Tomato Salads.

FIRST RECIPE.—Surround the peeled tomatoes with a salad composed of mild green peppers chopped up, filets of anchovies cut in little squares, a little chopped onion, parsley, tarragon and hard-boiled eggs chopped up and seasoned simply without mayonnaise.

SECOND RECIPE.—Cover your peeled tomatoes with a salad composed of white chicken meat cut in small cubes, celery and tarragon chopped up and asparagus tips. The seasoning should be very slightly thickened with mayonnaise sauce.

THIRD RECIPE.—Surround the peeled tomatoes with a macedoine (hash) of cold cooked carrots, turnips, peas, string beans, asparagus tips, white beans and cauliflower. The seasoning of salt,

THE WORLD'S G

USE AND R

Peter Cooper

TRY

DAINTY GELATINE RECIPES—CO

BY M
A. ESCOFFIER, CHEF OF THE RITZ-CARL

COFFEE JELLY—One cupful of strong coffee, four cupfuls of water, three heaping tablespoonfuls of Peter Cooper's Gelatine, six tablespoonfuls of sugar. Bring the water and sugar to the boiling point, then stir in the gelatine, and, when dissolved, add coffee. Pour into a wet ring mold. Turn out when firm and serve with sweetened and whipped cream in the centre. Decorate with sweet wafers.

LEMON JELLY
box of Peter Co
tine in one pint
two minutes; ad
boiling water, 1½
and stir until dis
juice of three le
through jelly
moulds.

COLD EGGS A LA RICHE—Boil the eggs five minutes; remove shells without breaking the eggs; when cold dress on fresh artichoke bottom, cover with mayonnaise sauce in which a little melted Peter Cooper's Gelatine has been added; Julienne of celery and Truffles mixed with mayonnaise around the edge. Serve with chopped jelly on the dish.

COFFEE CHARLOTTE RUSSE—Pour a little
it to become firm. Line the mold with sweet wafers.
Cooper's Gelatine in one cupful of Milk. Mix three egg
cupful of strong coffee, then add to the gelatine
from the fire, and, when cool, add the vanilla extract
prepared mold. Turn out when set.

PETER COOPER'S GELATINE—T
Peter Cooper's Gelatine



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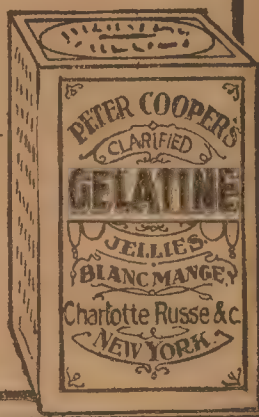
—Soak one
Peter's Gela-
cold water,
two pints
cups sugar,
dissolved, add
ons, strain
bag into

CHOCOLATE AND BANANA BLANC-MANGE—
Four tablespoonfuls of sweet chocolate, and one and a half of Peter Cooper's Gelatine, two cupfuls and a half of milk, four tablespoonfuls of sugar and yolks of two eggs. Mix gelatine with milk and dissolve over fire, then add sugar. Remove from fire and stir in yolks of eggs and chocolate. Stir over fire a few minutes, then pour into wet mold. Turn out when set. Fill centre with sliced bananas. Decorate with blanched almonds, macaroons and sliced bananas.

VANILLA BAVAROIS—Four ounces powdered sugar, five yolks of eggs, beat well together, pour over one pint of boiling milk, flavored with one vanilla bean. Keep stirring on fire until near boiling; add one-half box Peter Cooper's Gelatine dissolved in cup of hot water and one pint of whipped cream. Put in a mold slightly oiled with almond oil and then place on ice until ready to serve. Bavarois can be made with many kinds of flavors—chocolate, coffee, strawberry etc.

coffee jelly into the bottom of a wet mold and allow
Dissolve two heaping tablespoonfuls of Peter
with four tablespoonfuls of sugar, and add half a
and stir till it thickens; it must not boil. Remove
and two cupfuls of whipped cream. Pour into the

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—111 Broadway, N. Y.**



pepper, oil and vinegar should be thickened slightly with mayonnaise. To this macedoine you may add either chopped cold lobster, salmon, sole, chicken or boiled beef.

FOURTH RECIPE.—Accompany the tomatoes with a salad of cucumbers cut in small cubes, from which the water has been partially extracted by salting them slightly; filets of anchovies cut in squares, a little chopped onion, parsley, chervil, tarragon and hard-boiled egg. This should be seasoned simply without mayonnaise.

FIFTH RECIPE.—Serve the tomatoes with a salad made of rice cooked in water and well drained, with green or red peppers sliced fine. Season simply without mayonnaise.

SIXTH RECIPE.—Use the rice as in the last recipe and add white chicken meat cut in dice or some cold fish, such as lobster, sole or salmon. The rice is much appreciated as a salad in hot weather.

Tomatoes a l'Americaine.

SELECT some firm, medium sized tomatoes and cut them into thin slices. Put them into a dish with salt, pepper, oil and a few drops of vinegar and leave them to marinade for twenty minutes. Then arrange them on a hors d'oeuvre dish, garnishing the border with fine rings of onion.

Tomatoes a la Monegasque.

SELECT some tomatoes about the size of walnuts and cut a slice from each in the region of the stalk. Squeeze out all the water and seeds and marinade them, inside, for twenty minutes. Prepare a mince of tunny with oil and add thereto, per two ounces of the fish, half a tablespoonful of finely chopped onion, a tablespoonful of chopped parsley, chervil and tarragon and a small hard-boiled egg, also chopped.

Thicken the whole with a tablespoonful of thick mayonnaise; put it into a bag fitted with a smooth, medium sized pipe and garnish the tomatoes with the preparation, using enough of the latter to form a kind of dome upon each tomato.

Mock Tomatoes.

SELECT some tomatoes about the size of a walnut and peel them carefully. Press them in a piece of linen and set them to marinade for half an hour in oil and vinegar. Then stick a small piece of parsley salt into each tomato, in imitation of the stalk, and surround it with little leaves made from green butter by means of a small piping bag.

Tunny with Tomatoes.

LAY alternate slices of tunny and tomato upon a hors d'oeuvre dish and between each slice lay a thin round of onion. Garnish the edge of the dish with a border composed of sliced cooked cold potato and sprinkle the whole with an ordinary salad seasoning.

Crawfish Recipes

ONE of the favorite culinary delicacies of France is the *ecrevisse* or crawfish. It is prepared in many ways, but its highest mission is to furnish the basis of that delicious soup, "bisque of *ecrevisses*," or "bisque of crawfish."

It is highly probable that this dish, whether called "*ecrevisse*" or "crawfish," is unfamiliar to many of my American readers. I feel I shall be doing them a service by familiarizing them with this subject. No one can discuss French cookery at length without referring to "*ecrevisses*" from time to time.

The *ecrevisse* or French crawfish is a small crustacean, in form like a lobster, and taking a bright red color when cooked like its larger cousin. I am informed that the crawfish is abundant along the Atlantic coast of the United States. It is possible that as the American crawfish is so much less used than the French, it is inferior to the French in flavor, but I am by no means certain of that. Probably, if the virtues of bisque of crawfish were thoroughly understood, it would become as popular in America as in France.

I will first give a recipe for the most delightful kind of bisque of crawfish adapted to the resources of private households. I must warn my readers however, that this is a difficult dish to execute in an ordinary kitchen, and I can hardly recommend anybody who is not an expert cook to try it, unless she is prepared to run the risk of wasting considerable valuable material. However, many of my readers must be familiar with the preparation of bisque of lobster, and they are in some degree initiated into the mysteries of this soup.

Bisque of Crawfish.

TAKE twenty to twenty-five moderate sized crawfish, an onion of about two ounces, a carrot of the same weight, a pinch of thyme, a little leaf of bay, some stalks of parsley, a small glass of cognac and a large glass of white wine.

Cut the onion and the carrot in little squares, brown them slightly in butter in a saucepan (casserole). Add the thyme, bay, parsley, a third of an ounce of salt, a pinch of pepper ground in the mill and a tiny pinch of red pepper.

Saute the crawfish for several minutes. As soon as they are red moisten them with cognac and white wine. Cover the saucepan, cook at a sharp fire for ten minutes. Remove the crawfish from the saucepan. Shell the tails and put the meat of the tails in a little covered saucepan.

Pound in the mortar or chop in the meat machine the meat of the crawfish. As soon as they have been reduced to a paste mix in about three and a half ounces of fresh butter. Pound again for several minutes, or pass through the machine, in order to mix the butter well in.

Add to the cooking liquid of the crawfish about six pints of good white bouillon. Boil it for several minutes. Combine this liquid with four soup-spoonfuls of cream of rice diluted with cold bouillon. Let it cook gently eight to ten minutes. Add the crawfish reduced to a paste, let them boil a few minutes at the side of the fire. Pass this mass with pressure through a strainer into a saucepan; keep it warm.

At the moment of serving season the soup according to taste and finish it with about two ounces of fine butter. Pass the soup again through the strainer, add the crawfish tails which have been kept in reserve and serve boiling hot.

I have omitted here the addition of quenelles—little forcemeat balls—and dice made from crawfish stuffing, which are generally added in great kitchens, but which are certainly not essential to the flavor of the dish. These garnishings only complicate the preparation of the dish in a simple household.

Bisque of Crawfish with Bread.

CUT some slices of white bread, crust included, weighing about eight ounces. Place it in a saucepan with half a pint of white bouillon, or, if it is inconvenient to provide this, simply hot water and a little salt. Boil it fifteen minutes to obtain a panada (bread paste). At this moment add the cooking liquor of the crawfish and the crawfish reduced to a paste. Heat them and pass them through the strainer, as in the preceding recipe. Finish in the same way. This soup may be thickened with a yolk of egg and cream.

Bisque of Shrimp or Lobster.

IN any of the preceding recipes the crawfish may be replaced by shrimp or lobster. If lobster is used cut the meat into small squares and cook in the same manner as the crawfish.

A Dinner That Was Served Me in Perigord

THE French cuisine reaches, perhaps, its highest and most interesting development in Perigueux, the capital of the ancient Province of Perigord.



In the vicinity the famous red partridges are found in abundance, while the luscious truffle attains perfection on the soil of Perigord. The city of Perigueux is noted throughout France for its delicious "terrines" and "pates" of red partridge, with ducks' livers and truffles.

Well do I recall a visit to a hospitable Perigueux home on a crisp day in early December, when the red partridges have the finest flavor and the truffles begin to perfume the atmosphere. The sharpness of the air lent the appetite that is desirable when one faces the rich and generous fare of Perigord. The midday repast to which I was entertained was remarkable as an example of the best French household cooking, and I feel sure that it will interest my American readers as a possible menu for Thanksgiving Day.

After a number of appetizing hors d'oeuvres, our hostess served a fine omelet "a la paysanne," a dish of sweetbreads beautifully browned, accompanied by spinach cooked with butter, a saddle of lamb on the spit, accompanied by cepes "a la Perigourdine," a divine terrine of red partridges, a salad of celery "aux fines herbes," a pie of carameled apples, very carefully prepared, various fruits and cheeses, and coffee.

Omelet a la Paysanne.

THE name of this dish, "a la paysanne" ("in the countrywoman's style"), suggests at once that it is a dish suited to modest households.

The following are the quantities of materials required for six persons: Twelve fresh eggs, three and a half ounces of lean bacon cut in dice, about five ounces of butter, a tablespoonful of chopped chives, five ounces of potatoes cut in dice, salt and pepper.

Put the bacon in a frying pan with an ounce and a half of butter and put on a fire not very hot. As soon as the bacon begins to fry add the potatoes cut in dice and let them cook at a slow fire. When the potatoes are cooked add the chives or parsley.

While waiting for this you must break the eggs, to which you add the salt and pepper necessary, taking into consideration the salt in the bacon. The eggs must be thoroughly beaten up to make a perfectly uniform liquid of them. Then add the bacon and potatoes.

If you have only one frying pan at your disposal, it will be advisable to wipe it with a clean cloth in order that the omelet may not stick to the bottom. Then put the frying pan back on a sharp fire, keeping your three and a half ounces of butter in reserve. As soon as the butter begins to take a light brown color, pour the eggs into the boiling butter. Shake the frying pan and stir the eggs with a fork. Then turn over the omelet as you would a pancake. A few seconds will suffice to finish cooking the omelet. Slip it immediately on a dish and serve at once.

In Summer the French peasants carry these omelets with them prepared in advance and eat them cold.

Eggs are an even more valuable resource in housekeeping than most people realize. In spite of their present high price one can always use them with bacon and vegetables to prepare nourishing, appetizing and really economical dishes. I shall return to this important subject in another article.

Veal Sweetbread with Spinach.

THE veal sweetbreads must be chosen white and without any speck of blood. Clean them thoroughly in running water if possible, or, in any case, change the water several times.

Place the sweetbreads in a rather large saucepan and cover them with cold water. Put the saucepan on the fire and withdraw it at the first boiling. Drain the sweetbreads and put them in cold water to refresh them. Put them on a clean white cloth after having removed

the sinews, and then cover them with a cloth. Place over them a dish and then a small board, thus putting a slight pressure upon them. After half an hour withdraw them and stick small pieces of bacon fat into them (that is, lard them).

Put them in a saucepan, the bottom of which is covered with bacon morsels, little onions and chopped carrots. Braise them with slight moistening, and add a faggot of parsley, thyme and a bay leaf well tied together. Sprinkle them with melted butter, salt them lightly, moisten them with a quart of bouillon (clear soup), then let this liquid boil down completely. Moisten them again with the same quantity of bouillon, boil it down again, moisten once more, and finish cooking in the oven at a gentle fire, sprinkling them with their gravy. To obtain a thorough cooking thirty to thirty-five minutes is sufficient. Serve them with their gravy passed through a fine strainer. Serve at the same time the spinach.

Spinach Cooked in Butter.

COOK the spinach leaves in a pan with salted water. Wash them frequently with water to remove the sand which they may contain completely. Drain them, press out the moisture and chop them up very fine. Heat some butter in a saucepan, add the chopped spinach, stir them up with a long wooden spoon, adding a little butter. This will work out the moisture. Season them to taste with salt and a little scraped nutmeg. Finish by adding an ounce and a half of fine butter.

Spinach "Au Naturel."

HAVING cooked the spinach in salt water as before, wash and drain the leaves carefully, then remove all water and give them a few strokes with the knife without chopping them up. Put them into a frying pan in which you have heated some butter; salt to taste and serve very hot.

This method of preparing spinach is very much appreciated in Italy, where they add filets of anchovies to it.

To Cook Young Spinach.

CHOOOSE very young spinach, cook it as in the other recipes in salt water. Drain it on a white cloth and arrange it in a vegetable dish with little rounds of good butter, slightly salted.

Spinach Without Water.

THE following method is very little known and has the advantages of preserving all the nutriment in the spinach and avoiding the use of boiling water:

Having washed and drained the spinach very thoroughly, cut it up in coarse pieces and put it in a saucepan in which you have heated three and a half ounces of butter to every pound of spinach. Add salt, grated nutmeg and cook sharply.

Saddle of Lamb.

COOK the saddle of lamb on a spit before a wood fire, if possible. In the pan in which the dripping falls place a clove of garlic to perfume the dripping, with which you moisten the roast.

Cepes a la Perigourdine.

CHOOOSE ten fresh, thoroughly sound cepes, clean them well and remove the stalks to chop them up. Heat some olive oil in a frying pan and cook the heads of the cepes in it, turning them on both sides. Season them with salt and pepper and drain them on a dish. Then heat in a clean frying pan several tablespoonfuls of olive oil; add a tablespoonful of onion chopped fine. As soon as the onion has taken a slightly brown color add the chopped-up stalks of the cepes, let them cook for seven to eight minutes, season them with salt and pepper, with a little bit of garlic and a pinch of chopped parsley. Put back the cepes in the frying pan, heat them well and arrange them on a vegetable dish. Sprinkle the surface with one or two grated truffles.

French cepes, a variety of mushroom, may be purchased preserved.

Terrine of Red Partridges.

CHOOOSE three young partridges. When they are plucked and singed cut off the feet, remove the entrails from in front and bone the breast. Season the interior with salt, pepper and spices; moisten with several spoonfuls of "fine champagne" (or brandy), stuff them with ducks' livers cut in large squares, and mixed with quarters of truffles, the whole seasoned with salt, pepper, spice and several tablespoonfuls of good Madeira. The proportions needed for three partridges are a pound and a quarter of ducks' livers and about ten ounces of truffles.

With thin strips of bacon fat cover the bottom and the sides of a terrine (earthenware saucepan) capable of holding the partridges without squeezing them too close together, but yet not leaving room for them to rattle around. Garnish the space left with pieces of ducks' liver and quarters of truffles. Salt lightly the surface of the partridges, add a small bayleaf, two glasses of "fine" champagne (brandy) and cover the partridges completely with strips of bacon fat. Cover the terrine and cook for about an hour and a quarter in the oven and in a dish in which you have put a little water. When the cooking is completed keep the terrine in a cool place until the next day.

The American partridge serves very well for this dish.

Celery Salad.

CHOOOSE small and tender stalks of celery and cover with a sauce mixed with olive oil, red wine vinegar, "fines herbes" (i. e., parsley, chives, etc., chopped very fine), salt, pepper and mustard.

How to Make Good Soups

THE beginning of an ordinary dinner is the soup. We should begin everything well. I will, therefore, tell my American friends how to make some of our best French soups.

These are not the most elaborate nor the most costly soups of the French cuisine, but they have no superiors in palatability or nutritious qualities. The veloute, or cream of chicken soup, which I first describe, forms the basis of nearly half the finest soups, as all who are familiar with advanced French cooking understand.

Cream of Chicken Soup.

THE following quantities of materials are sufficient to provide soup for six or seven persons: Two medium sized onions, three and a half ounces of butter, four ounces of flour, four ounces of cream.



A Luncheon Menu By A. Escoffier

White Melon
Bisque of Crawfish
Fried Filet of Sole
Prague Ham in Patty
Creamed Corn
Young Chicken
 en Casserole
Japanese Salade
Asparagus Milanaise
Cherries Adelina Patti
Cakes

Slice up the onions, put them in a saucepan capable of holding about three and a half quarts of water, in which you have previously melted the butter. Let the onions cook from eight to ten minutes on a gentle fire, so that they do not burn. Divide the chicken in four or more pieces, place them in the saucepan and cover it. Cook for ten or twelve minutes.

Add your flour. Stir with a wooden spoon, so as to amalgamate the whole thoroughly. Add two quarts of boiling water, taking care to stir continually with the spoon to prevent the flour from sticking to the bottom of the saucepan. As soon as the liquid begins to boil, withdraw the saucepan from the fire and place it on the corner of the range to secure a very slow boiling. Add half an ounce of salt, a bouquet made of several sprigs of parsley and a small bayleaf tied together. Let it cook for about half an hour. Then withdraw the pieces of chicken, cut the white meat in small cubes, and keep it warm. Pass the liquid through a fine strainer, and keep it warm. This is a veloute soup.

At the moment of serving, finish the soup by adding five to six soup-spoonfuls of fresh cream and the chicken cut in dice.

The meat of the chicken may be pounded up before it is added to the soup, which is then passed through a straining cloth or a fine tammy. In this case finish the soup with two or three soup-spoonfuls of fine butter or cream.

Either of these preparations may at the last moment be thickened with yolk of egg, allowing three yolks for each quart of soup.

When the meat of the chicken is added to the soup in the form of puree, this preparation takes the name of "Potage a la Reine" or "Coulis of Chicken." It is one of our finest French soups.

To all of these preparations you may add at the moment of serving two tablespoonfuls of rice cooked in bouillon (clear broth) or milk. As another variation you may add some pearl barley or little pieces of macaroni cooked in salt water.

This veloute may also be prepared with veal. In this case you must use the very lean and gelatinous meat of the knuckles. Otherwise the preparation is the same as in veloute of chicken.

You may also use half veal and half chicken. This is a legitimate method of effecting an economy. In any case, they are all excellent soups and their preparation is easy.

Some Vegetable Soups

I WILL now deal with another stage in the use of veloute soups.

With a good veloute you can make a large variety of "cremes" or "veloutes" of vegetables by adding to the liquid one-third of its volume of the vegetables. You may add either asparagus, green peas, string beans, white beans, lettuce, chicory, artichokes, cauliflower, tomatoes or mushrooms. Except in the case of tomatoes and mushrooms, all these vegetables are cooked in salt water, drained without being passed through cold water, placed immediately in a saucepan with five or six ounces of butter to each pound of vegetables. Put the saucepan on the fire so as to evaporate a large part of the water contained in the vegetables. Add them to the veloute

soup, and allow them to boil several minutes; pass them through a fine tammy or a straining cloth, and keep warm. At the time of serving finish the soup with a little cream or fine butter.

Veloute of Tomato Soup.

CHOOOSE some very ripe tomatoes, peel them, cut them in two, remove the seeds, and then chop them up. Put them in a saucepan with butter, salt and pepper and a bouquet made of a bay-leaf and some sprigs of parsley tied together. Cook twenty or twenty-five minutes, and add the whole to the veloute stock. Finish, as in the preceding recipe, with a little cream or fine butter.

Veloute of Mushroom Soup.

CHOOOSE some very fresh and white mushrooms. Wash them with plenty of water. Chop them up fine and cook them quickly with butter on a sharp fire.

Season them with salt and pepper. Add the whole to the veloute stock, boil it for several minutes, and pass it through the straining cloth. Keep it hot, and at the moment of serving finish the soup with a little fine butter and cream.

Cream of Green Pea Soup.

THE following recipe is planned for six persons:

Take a quart of full-grown peas. Cook them in boiling water well salted, drain them, pound them to a paste, pass them through a fine tammy or a straining cloth. Add a quart of good chicken consomme and heat to a boiling point. At the time of serving add half a pint of very fresh cream. Season to taste. Pass the soup again through a fine strainer, and serve very hot. As an accompaniment you may add little forcemeat balls of chicken or a few tablespoonfuls of rice cooked in consomme.

This soup may be prepared for days of fasting by replacing the bouillon with good milk.

Cream of Carrot Soup.

THE following quantities are calculated for six persons:

Cut into thin slices one pound of the red part only of carrots, season with a pinch of table salt, and twice the amount of powdered sugar, and stew in one ounce of butter.

Add one pint of ordinary thin veloute, and let the cooking of the carrots be completed therein. Rub through a tammy strainer, finish with one-half pint of white consomme, set to boil and complete the preparation, when dished up, with a thickening of two or three yolks of eggs beaten up with milk and a little fresh butter. Garnish with one and one-half tablespoonfuls of finely chopped parsley.

Cream of Watercress Soup.

TAKE one pound of very fresh watercress leaves, slightly parboil them with water and then stew in one and one-half ounces of butter. Add them to one pint of ordinary veloute. Let it simmer

for seven or eight minutes, rub it through a tammy sieve, add one and one-half pints of ordinary white consomme, heat and finish up with a thickening consisting of yolk of egg, beaten up with milk and a little fresh butter.

White Bean Soup.

PREPARE one pint of ordinary veloute and mix with one-half pint of a puree of white beans. Rub through a tammy sieve; add one-half pint of white consomme. Heat and finish the whole when dishing up with a thickening made of one or two yolks of eggs with a little milk and some fresh butter. Garnish with two tablespoonfuls of an ordinary julienne and a pinch of chervil.

French Cooking Terms Explained.

I GIVE here an explanation of some of the commonest French cooking terms. These are constantly met with not only in French, but in English books and articles on cooking, and yet the majority of English-speaking readers are uncertain as to their meaning, whether they are given in French or translated by some unfamiliar English word.

Veloute, or Blond Sauce.

THIS sauce is nothing but a white gravy thickened with a "liaison." It serves as a basis for most of the white, blond, pink or green sauces. The veloute is the basis of the very valuable soups which we call "creme" or "veloute" soups. The word "veloute" means literally "velveted." It is important to know that the "veloute," being only an ingredient in the "liaison" or thickening of a sauce, should have a natural flavor, so that it may be used with butcher's meat, poultry or game. Veal or chicken gives the best results in preparing it.

Bain Marie.

A METHOD of cooking which consists in placing the material to be cooked in a vessel surrounded by water. It is used for certain "creams" and other preparations which must not be submitted to the direct action of boiling.

Glace.

THE French word "glace" means "meat glazing," the "icing" of confectionery and also "ice" or "ice cream." Some confusion has arisen among foreigners through these different meanings. The first is the most important from a culinary point of view. The

"glazing" is a gravy or broth which has been boiled down to the last point. It owes its name to the rich, golden, shining glaze it acquires at this stage.

Glazing is made from butcher's meat, poultry and fish. To "glaze" means to sprinkle an object with its glazing and then expose it to sufficient heat in the oven to fix this glazing.

Tamis.

SOMETIMES called "Tammy" in English. This is a utensil for straining, sometimes provided with a pestle to pound material within it. We commonly use two kinds of strainers—the "tammy" and the "etamine" or cloth for straining.

Bouquet.

THIS is a term constantly used in French cookery and not much understood by American cooks. It means a bunch of herbs tied together to give a flavor to a dish. A "bouquet garni" is a bunch consisting of parsley, thyme, bayleaf, celery, chervil and other herbs tied together.

Quenelles.

LITTLE balls used to garnish soups and entrees. They are of various sizes, but always oval in shape. They are prepared with veal, chicken, game or any fish. One of these materials pounded up with raw eggs, spice, cream, flour or seasoning makes "quenelles."

Cuisson.

THIS term, which literally means "the action of cooking," is often used to indicate the liquid accompanying a meat that is cooking.

Dice (in French "Des.")

THESE are little squares of meat much used in garnishing dishes.

Etuver, or to Stew a l'Etuvee.

THIS denotes a kind of cooking which is done in a completely closed saucepan with very little liquid in it.

Liaison or Thickening.

THE French word "liaison" indicates a most important process in French cookery. The word is sometimes translated "leason" in English, but this is a rather unfamiliar word. "Liaisons" are of several kinds. One is made with eggs for the purpose of completing a white sauce. It usually consists of one or more yolks of eggs, thinned with a little milk, cream or bouillon, according to necessity. Another "liaison" is a mixture of flour and water or some liquid such as bouillon, gravy or white "wine." This "liaison," which must be fairly liquid, is used to thicken a gravy, a sauce or a ragout.



Dainty Dessert Recipes

THE sweet course cannot make an otherwise poor dinner good, but it can seriously mar the delight of an otherwise perfect meal. From the almost endless array of desserts which my years of experience have taught me to make, I have selected the following, which, I feel sure, will be found pleasing to the appetites of my American friends:

Cherries Adelina Patti.

MADAME PATTI, whom I have the honor of knowing, has a marked sympathy for vanilla ice cream with cherries preserved in very fine brandy. I asked her recently for permission to give the public the benefit of this taste by introducing "Cherries Adelina Patti."

The secret of this recipe, which is, in reality very simple, lies in securing the very finest vanilla ice cream. This must be prepared in the highest style of the art. It must be smooth, fine and creamy, and especially there must be no economy of eggs and fresh cream.

Serve the ice cream in attractive little glasses and on this foundation place fine cherries with brandy or fine champagne.

Sour Cream Pie.

BEAT two eggs thoroughly, then beat in one cup of sugar. Add one cup of sour cream, one-half a cup of raisins and cinnamon and nutmeg to taste. Bake in two crusts. This makes a pie considered by many as good as the best mince pie.

Bisque Ice Cream.

DILUTE three cans of evaporated milk with an equal quantity of water, scalded and cooled; add one cup sugar and stir occasionally until dissolved. Melt one-third of a cupful of sugar in a flat-bottomed pan to a caramel, stirring it meanwhile, and add one-quarter of a cupful of hot water. When the caramel is dissolved,

pour into the milk and to this mixture add one and one-half cupfuls hickorynut meats chopped fine. Pack in the freezer as usual and freeze, not turning very fast at first, but more rapidly after ten minutes.

Chocolate Frappe.

BOIL one quart of milk in a double boiler. Then put four ounces of unsweetened chocolate, cut up in small pieces, three tablespoonfuls of hot water and one cup of sugar, into a granite ware pan, and stir over a hot fire until glossy. Stir this mixture into the hot milk. Beat well with a whisk. Add one teaspoonful of vanilla. Chill the mixture, freeze it soft and serve immediately in long glasses with whipped cream flavored with vanilla.

Peach Sherbet.

MELT three cupfuls of sugar in one cupful of hot cream. Allow it to cool and then add three cupfuls of milk and one-half of lemon juice. When the mixture is partly frozen add one pint of mashed peaches, and let the sherbet ripen for several hours.

Strawberry milk sherbet may be made in the same way.

Chocolate Parfait.

MELT two ounces of unsweetened chocolate in half a cupful of water, add one cupful of sugar and boil until thick. Pour the mixture over the yolks of four eggs. Place in a double boiler, cook and stir constantly, until a spoon placed in the mixture is caked. Stand in a basin of water and beat frequently until cold. Add one pint of thick whipped cream and flavor with one teaspoonful of vanilla. Serve in glasses and place on top of each one tablespoonful of whipped cream flavored with a little vanilla.

Frozen Egg Nog.

BEAT until they are light the yolks of five eggs, and then gradually beat in one cupful of sugar. Add a quart of milk and a tablespoonful of vanilla, and placing the mixture in a freezer, freeze to a very soft mush. Then beat a cupful of heavy cream until it is firm, and fold it into the beaten whites of five eggs. Add to the mixture in the freezer and freeze until stiff.

A quarter of a cupful of sherry may be added in place of vanilla if desired. Serve in tall glasses with a little nutmeg sprinkled over.

Syrian Parfait.

POUR a pint of scalded cream over a quarter of a pound of freshly roasted coffee and let it stand for half an hour. Cream the yolks of six eggs with a quarter of a pound of sugar. When well beaten, add the coffee mixture and stir over boiling water until the mixture equals the consistency of thick cream. Strain, add one-half pint of cream and two teaspoonfuls of vanilla. Beat over ice, pack into a mould and freeze.

Paradise Pudding.

COVER two tablespoonfuls of gelatine with one cupful of cold milk and let soak a few minutes. Stand it over the tea kettle until the gelatine is thoroughly dissolved. Whip one-half pint of cream, add to it half a cupful of powdered sugar, one cupful of chopped dates and one teaspoonful of vanilla. Add the gelatine, stir until it thickens and turn out to cool. Maraschino cherries may be used as a garnish or chopped pistachio nuts may be sprinkled thickly over.

Bavarian Sponge.

DISSOLVE one-half box gelatine in one cup of boiling water and add to it one pint warm milk, two teaspoons sugar and yolks of four eggs beaten stiff; allow to come to a boil at once. Set aside to cool and then add one teaspoonful of vanilla and one pint of whipped cream.

Mock Ice.

RUB three tablespoons of preserves (any kind) through a sieve, with enough cream to fill a quart mould. Dissolve three teaspoonfuls of gelatine in one cup of boiling water; when almost cold mix with the cream. Put into mould and let cool until next day.

Lemon Pudding.

SOAK in four tablespoonfuls of water two tablespoons of gelatine; then add a pint of boiling water, one cup sugar and the juice of two lemons. Strain and set aside to cool. When cold stir in the whites of three eggs, thoroughly beaten. Serve with sweetened cream.

Prune Jelly.

AFTER washing thoroughly one-half pound of good prunes, put them into a small basin with a half cupful of water, put on the cover and steam. When they are soft, remove the stones and place the prunes in wet moulds. Add to one heaping tablespoonful of powdered gelatine in a saucepan one cup of boiling water and one cup of fruit juice, the strained juice of two oranges and one tablespoonful of lemon juice. Stir over the fire until the sugar is dissolved and then strain over the prunes. Serve with whipped cream.

Fruit Tapioca.

SOAK two tablespoonfuls of tapioca in half a cupful of cold water for two hours. Scald two cupfuls of milk, add the tapioca and cook until clear. Then add the yolks of three eggs, beaten light, with one-half cupful of sugar and one heaping tablespoonful of powdered gelatine dissolved in one-half cupful of boiling water. Cook five minutes, remove from stove and add one cupful of peaches, a pinch of salt and one teaspoonful of vanilla extract. After mixing well cool and serve in dainty glasses.

When Grandmother Was A Child —

IN THE DAYS
WHEN FOOD PURVEYORS
VIED WITH ONE ANOTHER FOR
THE PURITY OF THEIR PRODUCTS—
THAT RICH AND NOURISHING
GELATINE DAINTY PREPARED FOR HER
WAS MADE WITH



PETER COOPER'S GELATINE

IT WAS THE BEST THEN,
IT'S THE BEST TO-DAY
AS HEALTHFUL AS IT IS DELICIOUS

FOR SALE
AND IN USE EVERYWHERE

10

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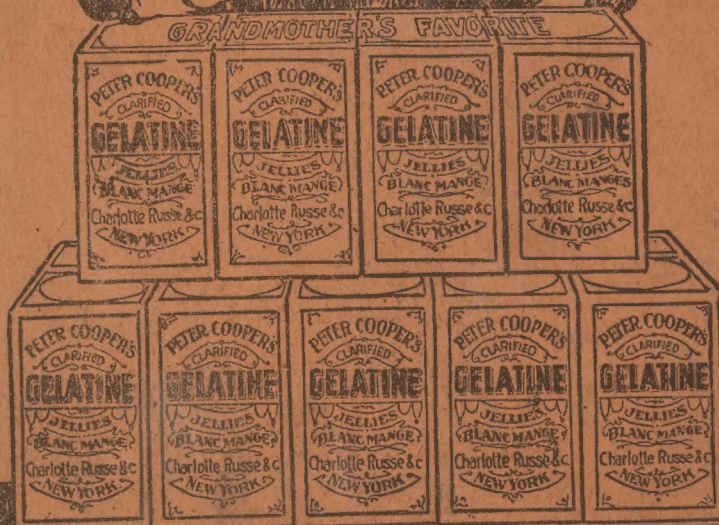
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